

# FOOD & WINE

JULY 2006

## best new chefs 2006

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*Who are F&W's Best New Chefs '06? Turn the page and open the gatefold to find out.*

# Best New Chefs '06

**FOR 18 YEARS, FOOD & WINE** has had the supremely satisfying task of selecting our annual Best New Chefs. Chosen from hundreds of nominees, these up-and-comers, who have been in charge of a kitchen for no more than five years, amaze us with their brilliant and delicious cooking. Often the winners prepare their supercreative dishes in elegant settings—like Douglas Keane, who opened his luxurious dream restaurant, *Cyrus*, in Healdsburg, California. But this year, to acknowledge the evolution of the restaurant world, we opened the award to chefs who are elevating modest foods and are thrilled to honor ramen-master David Chang at Momofuku in New York City. We're also recognizing outstanding cooks working in the kitchens of star chefs who have more than one restaurant. Jonathan Benno, for instance, creates his own genius dishes at chef Thomas Keller's Manhattan outpost, *Per Se*. Finding these talented men and women is a yearlong process. First we gather suggestions from food writers and culinary insiders from coast to coast; then we start traveling and tasting. Here are this year's 10 winners and their excellent dishes (recipes start on page 297).

BY KATE KRADER RESEARCH BY RATHA TEP

PORTRAITS BY GRANT DELIN FOOD PHOTOGRAPHS BY TINA RUPP

FOOD STYLING BY ALISON ATTENBOROUGH



*lemon verbena tart*  
*with cape gooseberry compote p. 297*



## Mary Dumont THE DUNAWAY RESTAURANT, PORTSMOUTH, NH

**WHY SHE WON** Because she prepares beautifully intricate dishes using products from her historic New England region and her huge kitchen garden.

**BORN** Lowell, Massachusetts; 1974.

**EXPERIENCE** Jardinière, Campton Place and Elisabeth Daniel, all in San Francisco; Blackbird in Chicago; Sonoma Saveurs in Sonoma, California.

**HOW SHE GOT STARTED** "My family is in the business. My parents had a restaurant, my brother's a chef, my other brother runs a restaurant, my sister owns a restaurant. I wasn't going to cook—I went to Simmons College in

Boston for creative writing. Still, look where I ended up."

**WHAT SHE LOVES ABOUT HER RESTAURANT** That it's part of Strawberry Banke, a historical museum with gardens full of heirloom vegetables. "I see varieties that have historical significance. And there's no genetically modified basil."

**WHAT SHE LOVES ABOUT PORTSMOUTH** "I can stand at the stove and look out one window and see the Atlantic Ocean and look out the other window and see my garden."

**NEXT PROJECT** An after-school program for local kids, who will work in the garden and keep a photo journal.

**DETAILS** 66 Marcy St.; 603-373-6112.

# Mary Dumont

## Lemon Verbena Tart with Cape Gooseberry Compote

ACTIVE: 1 HR; TOTAL: 1 HR 15 MIN PLUS

3 HR CHILLING

MAKES ONE 10 1/2-INCH TART

Mary Dumont picks the lemon verbena for this fabulous, puckery tart from her kitchen garden, just outside her restaurant's back door. The cape gooseberries grow in the yard all summer long.

### PASTRY

- 2 cups cake flour, sifted
- 1/2 teaspoon cinnamon
- 1 cup toasted, skinned hazelnuts,  
finely ground
- 2 sticks (1/2 pound) unsalted  
butter, softened
- 3/4 cup sugar
- 1 large egg
- 1/2 teaspoon pure vanilla extract
- finely grated zest of 1/2 lemon
- finely grated zest of 1/2 orange

### LEMON CURD FILLING

- 4 extra-large egg yolks
- 3 extra-large eggs
- 1 cup plus 1 tablespoon sugar
- 1 cup fresh lemon juice

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## LEMON VERBENA TART *continued*

- ½ cup dried lemon verbena leaves  
or 6 fresh lemon verbena leaves
- 1 stick plus 2 tablespoons cold  
unsalted butter, cut into  
tablespoons

### Salt

### COMPOTE AND GARNISH

- 1½ cups water
- 1 cup sugar
- ⅔ cup fresh orange juice
- ¼ cup Cointreau or Grand Marnier
- ½ vanilla bean, seeds scraped
- 3 pints cape gooseberries
- ¼ teaspoon freshly ground pepper
- Lightly sweetened whipped cream and  
fresh lemon verbena, for serving

**1. MAKE THE PASTRY:** In a medium bowl, stir the cake flour with the cinnamon and ground hazelnuts. In another medium bowl, using an electric mixer, beat the butter and sugar at high speed until light and fluffy, about 2 minutes. Beat in the egg, then beat in the vanilla and lemon and orange zests. Beat in the dry ingredients in 3 batches until almost incorporated. With a rubber spatula, stir the pastry until thoroughly combined. Divide the pastry in half, pat into 2 disks and wrap in plastic. Refrigerate one disk for 1 hour, until firm. Freeze the other disk for another use.

**2.** Preheat the oven to 325°. Roll out the chilled pastry between 2 sheets of heavy-duty plastic wrap to a 12-inch round. Chill until firm. Unwrap the pastry and press it into the bottom and up the side of a 10½-inch fluted tart pan with a removable bottom. Refrigerate for about 15 minutes, until firm. Line the pastry with foil and fill the pan with pie weights or dried beans. Bake the pastry for about 45 minutes, until browned around the edges. Remove the foil and weights and bake the tart shell for about 25 minutes longer, until crisp on the bottom. Transfer to a rack and let cool.

**3. MAKE THE LEMON CURD FILLING:** In a large, heavy saucepan, whisk the egg yolks and whole eggs with the sugar, lemon juice and lemon verbena leaves. Cook over moderate heat, whisking constantly, until hot and thickened, about 5 minutes. Remove from the heat and whisk in the

butter, 1 tablespoon at a time, until blended. Add a pinch of salt. Strain the curd through a sieve set over a bowl. Pour the curd into the tart shell and smooth the surface. Refrigerate until firm, about 2 hours.

**4. MAKE THE COMPOTE:** In a medium saucepan, whisk together the water, sugar, orange juice, Cointreau and vanilla seeds and bring to a boil. Add the gooseberries and simmer over moderately high heat, stirring gently, until the berries are soft, about 5 minutes. Stir in the pepper and let cool to room temperature.

**5.** Cut the tart into wedges. Spoon the cape gooseberry compote around the tart. Serve with whipped cream and lemon verbena.

**MAKE AHEAD** The tart and compote can be refrigerated overnight.

## Douglas Keane

### Daikon-Papaya Summer Rolls with Minted Yogurt Sauce

**ACTIVE: 1 HR; TOTAL: 2 HR 30 MIN**

#### 4 SERVINGS

Douglas Keane says that these summer rolls, filled with tangy marinated daikon, cucumber and papaya, are the perfect way to jolt the palate before a rich meal that will likely include truffles and foie gras.

**One 4-inch piece of daikon, peeled and julienned**

**2 medium carrots, peeled and julienned**

**1 European seedless cucumber—peeled, seeded and julienned**

**½ small green papaya—peeled, seeded and julienned**

**1 tablespoon kosher salt**

**2½ tablespoons sugar**

**3 ounces rice vermicelli**

**2 tablespoons chopped mint**

**2 tablespoons chopped basil**

**2 tablespoons chopped cilantro**

**¼ cup plus 2 tablespoons fresh lime juice**

**3 tablespoons Asian fish sauce**

**1 tablespoon rice vinegar**

**1 tablespoon mirin**

**1 tablespoon minced fresh ginger**

**1 tablespoon minced shallot**

**1 tablespoon whole-milk Greek yogurt**